

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

Claims

1. (currently amended): A method for the preparation of an aerated frozen confection which comprises the steps of:

- a) ~~a base composition comprising a feruloylated polymer and an essentially inactivated enzymatic oxidation system is packed into a container under conditions wherein the enzymatic oxidation system remains essentially inactivated;~~
- b) ~~at least a portion of the base composition is combined with a substance that activates the enzymatic oxidation system;~~
- c) ~~aeration; and~~
- d) ~~the base composition and/or the composition resulting from step (b) or step (c) is subjected to freezing conditions;~~

~~wherein aeration is simultaneous with activation of the oxidation system in step (b).~~

a) placing a base composition and optionally a propellant gas under pressure into a container said base composition comprising:

- i) a ferulylated polymer having at most 15% of the ferulic acid groups oxidized,
- ii) an enzymatic oxidation system,
- iii) optionally water.

wherein the enzymatic oxidation system in said base composition converts less than 5% of the ferulic acid residues to di-ferulic acid after one week at ambient temperature;

b) combining at least a portion of the base composition with an activator that activates the enzymatic oxidation system to convert more than 15% of the ferulic acid residues on the ferulylated polymer to di-ferulic acid residues within a time interval of 15 minutes, said activator comprising water or oxygen or hydrogen peroxide or combinations thereof with the proviso that the activator comprises water when the base composition is a powder;

c) aerating the combination formed in step b) to form a composition containing a dispersed gas, said aerated composition having an overrun of from 50% to 300% at atmospheric pressure;

d) subjecting the base composition in container formed in step a) or the aerated combination formed in step c) to freezing conditions;

wherein the aeration step c) forming the gas dispersion takes place while the ferulic acid residues are being oxidized by the activated enzymatic oxidation system.

2. (original): The method of claim 1, wherein the container of step (a) is transported to a remote location before step (b) takes place.

3. (original): The method of claim 1, wherein the container is disposable.

4. (currently amended): The method of claim 1, wherein the container ~~has a size of one serving~~ is of a size suitable to hold an amount of base composition sufficient to prepare one average serving of the frozen aerated confection for an individual consumer and in step (b) the entire contents of the container are combined with a substance that activates the enzymatic oxidation system.

5. (currently amended): The method of claim 1, wherein the substance that activates the enzymatic oxidation system is selected from the group ~~comprising~~ consisting of oxygen and water ~~or~~ and a combination thereof.

6. (original): The method of claim 1, wherein the ferulylated polymer is a pectin.

7. (currently amended): The method of claim 1, wherein in the base composition at most ~~15 number%~~ 5% of the ferulic acid groups of the ferulylated polymer are oxidized.

8. (currently amended): The method of claim 1, wherein the enzymatic oxidation system is an enzyme selected from the group ~~comprising consisting of a~~ peroxidase, an oxygenases, a polyphenol oxidase ~~such as catechol oxidase,~~ tyrosinase, ~~or a laccase or~~ and a combination combinations thereof.

9. (currently amended): The method of claim 1, wherein the base composition further comprises ingredients selected from the group consisting of fat, sweetener, protein in addition to the enzymazatic oxidation system, stabiliser, emulsifier, and ~~optionally~~ flavouring agents, ~~or colouring agents or a combination~~ and combinations thereof.

10. (original): The method of claim 1, wherein the base composition is a powder.

11. (currently amended): A base composition for a frozen aerated confection, said composition comprising: ~~a ferulylated polymer and an essentially inactivated enzymatic oxidation system and a protein, preferably a dairy protein.~~

- i) a ferulylated polymer having at most 15% of the ferulic acid groups oxidized,
- ii) an enzymatic oxidation system,
- iii) optionally water.

wherein the enzymatic oxidation system in said base composition converts less than 5% of the ferulic acid residues to di-ferulic acid after one week at ambient temperature.

12. (original): The composition of claim 11, wherein the total amount of protein in the composition is from 1% to 40% by weight.

13. (original): The composition of claim 11, wherein the ferulylated polymer is a pectin.

14. (currently amended): The composition of claim 11, wherein in the base composition at most ~~45 number%~~ 5% of the ferulic acid groups of the ferulylated polymer are oxidized.

15. (currently amended): The composition of claim 11, wherein the enzymatic oxidation system is an enzyme selected from the group ~~comprising~~ consisting of a peroxidase, an oxygenases, a polyphenol oxidase ~~such as catechol oxidase, tyrosinase, or a laccase or~~ and a combination combinations thereof.

16. The composition of claim 11, wherein the base composition further comprises ingredients selected from the group consisting of fat, sweetener, protein in addition to the enzymatic oxidation system, stabiliser, emulsifier, ~~and optionally~~ flavouring agents, or colouring agents ~~or a combination~~ and combinations thereof.

17. (original): The composition of claim 11, wherein the base composition is a powder.

18. (currently amended): The composition of claim 11, further comprising ~~any of~~ ascorbic acid, ~~and~~ organic salts of ascorbic acid, ~~and~~ inorganic salts of ascorbic acid ~~(eg an alkali metal such as sodium)~~ salts thereof, and mixtures combinations thereof.

19. An aerosol can ~~comprising~~ containing a propellant gas under pressure and a base composition for a frozen aerated confection, said composition comprising: a ferulylated polymer and an essentially inactivated enzymatic oxidation system and a protein, preferably a dairy protein; and a propellant gas under pressure.

- i) a ferulylated polymer having at most 15% of the ferulic acid groups oxidized,
- ii) an enzymatic oxidation system,
- iii) optionally a dairy protein,

wherein the enzymatic oxidation system in said base composition converts less than 5% of the ferulic acid residues to di-ferulic acid residues after one week at ambient temperature.

20. (new): The method of claim 8, wherein the peroxidase is horseradish peroxidase or soybean peroxidase; the oxygenase is laccase and the polyphenol oxidase is catechol oxidase or tyrosinase.

21. (new): The composition of claim 11, wherein the peroxidase is horseradish peroxidase or soybean peroxidase; the oxygenase is laccase and the polyphenol oxidase is catechol oxidase or tyrosinase.